

## **AMENDMENTS TO THE SPECIFICATION:**

Please amend the specification as follows:

Please replace the second paragraph on page one of the specification as follows:

Grain, e.g., wheat or rye, can be cleaned wet and/or dry to remove loose shells or contaminants from the grain surface. In past decades, largely dry cleaning has become the most popular. For example, CH-A-640750 describes a method in which [[what]] wheat is subjected to dry cleaning, including scouring and aspiration. The wheat is subsequently wetted and stored for several hours in conditioning cells. After conditioning, the wheat is shelled directly prior to the first grinding pass. Shelling can here also be preceded by conditioning. This takes place after wetting and conditioning as a function of the degree to which the grains have been shelled and/or mellowed.

Please replace the third paragraph on page one of the specification as follows:

Also known is to polish wheat grains until they have dissolved [[form]] from the fruit wall, and the endosperm is exposed (EP-B-218012). In this case, the fruit walls are incrementally removed in several polishing steps, wherein moisture is supplied to the grains in at least one step. The moistened grains can additionally be heated to gelatinize the surface of the wheat grains. After heating, which can take place concurrently with moistening, the grains are dried and cooled. According to EP-B-529843, wetted and polished wheat is again cleaned. This is a wet cleaning process intended to remove still adhering bran particles, primarily from the furrow as well.

Please replace the last paragraph on page three of the specification as follows:

Cleaned as well as wetted and conditioned wheat exits from conditioning cells (not shown) into a metering unit 21, and from there by way of magnet 23 into a wetting or conditioning aggregate (22), where the necessary moisture (shell conditioning) is set (approx. 2 % water is added in example). The wetting aggregate has a wetting screw, but two screws are also possible as an alternative. The wetted wheat is guided by magnet ~~[[23]]~~ 24, and enters shelling machine 20, where the wheat is shelled with a shelling degree of approx. 4 %. The wheat is exposed to a stream of air during shelling.

Please replace the second paragraph on page three of the specification as follows:

The shelled wheat is guided by another magnet ~~[[24]]~~ 24' into a vertical grinding machine 25, e.g., a stone grinding machine, and from there via a magnet 24'' into a polishing machine 26.